

## *soups*

- Roasted Tomato Soup (D) (V)** **18**  
Aged parmesan cheese, fresh basil pesto.
- Southern Asian Chicken Consommé (G)** **21**  
Hearty chicken consommé, pearl vegetables and noodles, boiled organic egg.
- Kuredhivaru Lobster Bisque (SF) (D) (G)** **26**  
Cherry tomatoes, fresh basil essence, garlic bread.

## *appetizers and salads*

- Local Island Green Salad (V)** **27**  
Combination of Maldivian greens, avocados and cherry tomato citrus vinaigrette.
- The Foie Grass Toast (G) (D)** **34**  
Pan seared French foie grass, toffee apples with home made brioche toast.
- Pan Seared Hokkaido Scallop (S) •** **32**  
Coconut and cauliflower puree, island greens and coconut flakes.
- Classic Caesar Salad (G) (D) - Classics Never Fade** **26**  
Baby romaine tossed with classic caesar dressing, parmesan flakes, boiled organic eggs and garlic croutons.  
Your choice of chicken, grilled prawns or tuna.
- King Fish Crudo •** **27**  
Ceviche of Asian yellow tail fish, mashed avocados and local bread flat bread chips, red onions in vinegar.
- Heirlooms Tomato Salad •** **26**  
Truffle salt, roquette salad, aged balsamic vinaigrette.
- Tuna Tartare •** **26**  
Line *caught* local yellowfin tuna, truffe salt and wild arugula salad, avocado mash.

• Go Healthy food suggestion

(V) vegetarian / (P) pork / (N) nuts / (S) spicy / (A) alcohol (SF) shellfish / (G) gluten / (GF) gluten free / (D) dairy / (DF) dairy free.

Please let our servers know if you have any special dietary requirements, food allergies or intolerances.

All prices are in US dollars and subject to 10% service charge and 16% GST.

## *meat and poultry*

<b>Roasted Spring Chicken (D)</b>	<b>33</b>
Umami butter glazed, truffle mash, broccolini, chicken jus.	
<b>Braised Beef Short Ribs (P) (D)</b>	<b>50</b>
Truffle potato puree, onion, and jalapeno relish.	
<b>Seared Local Tuna (G) •</b>	<b>23</b>
Broccolini, light soy broth with hint of lime and green peas puree.	
<b>Catch of the Day (S) (GF) •</b>	<b>26</b>
Sauteed green vegetables, mash potato, ponzu soy reduction.	
<b>Barramundi</b>	<b>29</b>
Pan seared local barramundi fillet, citrus tomato salad and potato puree.	
<b>Slow Confit Duck Leg (GF)</b>	<b>37</b>
Confit in olive oil, cherry balsamic jus, coffee baked apples and baby vegetables.	
<b>Crispy Pork Ribs</b>	<b>25</b>
Slow roasted and deep fried, glazed with homemade BBQ glaze.	

• Go Healthy food suggestion

(V) vegetarian / (P) pork / (N) nuts / (S) spicy / (A) alcohol (SF) shellfish / (G) gluten / (GF) gluten free / (D) dairy / (DF) dairy free.

Please let our servers know if you have any special dietary requirements, food allergies or intolerances.

All prices are in US dollars and subject to 10% service charge and 16% GST.

## *pasta and noodles*

<b>Lamb Rigatoni (G) (D)</b>	<b>35</b>
Lamb ragout with rich tomato sauce, parmesan cheese and basil oil.	
<b>Vegan Fettucine Bolognese (V)</b>	<b>24</b>
Yes, its vegan! Soya based bolognese sauce, rich tomatoes, and vegan cheese.	
<b>Spaghetti Puttanesca (D) (G)</b>	<b>22</b>
Anchovies, spaghetti tossed with garlic, chili and capers, parmesan cheese, Italian olive oil.	
<b>Truffle Carbonara (D) (P) (G)</b>	<b>33</b>
Black ink linguine, aged parmesan and cured pork pancetta with a hint of black truffle.	
<b>Kuredhivaru Lobster Risotto (D)</b>	<b>28</b>
A risotto with hearty lobster sauce and local lobster chunks.	
<b>Spaghetti alla Marinara (SF) (D)</b>	<b>28</b>
Spaghetti tossed with rich tomato sauce and local seafood with a hint of olive oil.	

## *desserts*

<b>Tart Aubergine (G) (A)</b>	<b>18</b>
Orange and eggplant tart served with forest berry sorbet	
<b>Rustic Mille Feuille (G)</b>	<b>18</b>
Pistachio mousseline, raspberry caramel, crispy pate feuillette, cream anglaise	
<b>Crème Brûlée (N) (G)</b>	<b>18</b>
Custard berries, hazelnut almond crumble, pate sable	
<b>Pavlova and Passion Fruit Salads</b>	<b>18</b>
Rustic dried meringue, passion fruit butter cream, coconut ice cream	
<b>Mövenpick Ice Cream</b>	<b>5</b>
A choice of vanilla, strawberry and chocolate (per scoop)	
<b>Chocolate Decadence (A) (G)</b>	<b>22</b>
Luxury valrhona chocolate caprese, vanilla ice cream and romanoff sauce	
<b>Sliced Tropical Fruit Platter</b>	<b>18</b>

- Go Healthy food suggestion

(V) vegetarian / (P) pork / (N) nuts / (S) spicy / (A) alcohol (SF) shellfish / (G) gluten / (GF) gluten free / (D) dairy / (DF) dairy free.

Please let our servers know if you have any special dietary requirements, food allergies or intolerances.

All prices are in US dollars and subject to 10% service charge and 16% GST.